

Biodynamite Cuvée semidry 2022


Producer


The biodynamic estate from winemaker Alex Pflüger cultivates on 40 hectares the best vineyard sites of the wine region Palatine


Vintage report

For many of our neighbouring vineyards, the harvest began at the end of august. Thanks to the vitality and durability of our vineyards, we had a little more time to play with. We started to harvest earlier ripening grapes and basis wine for our sekts on the 1st of September. The weather changed drastically in the second week of September, the rain lacking in the previous six months finally arrived and temperatures dropped. Despite the worsened conditions, we found sufficient opportunity to harvest in fine weather. Thanks to the stability and health of our vines the weather was not problematic and the grapes had sufficient time to fully ripen. Following a bumper harvest, we're looking forward a fine vintage. Our younger wines offer a finely defined fruit aroma and moderate alcohol content. But also, a deep and complex body. Above all the playful elegance of our wines excites us this year. Our newer wines are already bottled and being delivered

Characteristics

 exotic fruits, spicy

 citrus notes, juicy

 fruity-spicy kitchen, asian cuisine, liver pastry

Facts

Grape Variety	Riesling, Gewürztraminer
Terroir	70% Riesling and 30% Gewürztraminer grown in the same vineyard
Appellation	Palatinate
Vinifikation	harvested by hand, fermented and aged in stainless steel, long ageing on fine yeast

Alcohol	Residual Sugar	Acidity
12.5 %vol	11.5 g/l	7.8 g/l



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